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# Sensory characterization and consumer acceptance of la mancha trujillo melons fertilized with different dosages of pomace compost

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This research evaluates the influence of different dosages of pomace compost applied as a fertilization treatment ($D_1$= 1 Kg/m, $D_2$= 2 Kg/m and $D_3$= 3 Kg/m) on the chemical properties, sensory descriptors and consumer liking of *C. melo* var. Trujillo cultivated over three consecutive years in the La Mancha region.

Chemical data and sensory descriptors were used for quality determination of melons. Chemical analysis was carried out using AOAC methods. Descriptive Sensory Analysis of melons was performed by a trained assessors' panel. Degree of liking was rated by 150 consumers on the same products.

In relation to titratable acidity (TA) and Brix degree, no significant differences were found among samples. Sensory evaluation consisted on 9 odour, 12 taste/flavour, 5 mouthfeel and 2 after-taste terms. The application of the fertilization dosages tested had no effect on the sensory profile of melons in comparison with the control sample. Consumer tests also demonstrated that there was no significant difference ($p \geq 0.05$) in relation to the degree of liking.

In conclusion, no significant differences concerning sensory and chemical analysis were found between control melon samples and melon samples fertilized with pomace compost. The results reported in this study demonstrated that it is possible to use pomace compost as a viable alternative for conventional fertilization treatment.

Considering, not only productivity and resistance, but also the sensory and chemical composition, $D_2$ dosage of pomace compost is recommended as an alternative for fertilization treatment of Trujillo melon farmed in the La Mancha region.

Keywords: melon, pomace fertilization, quality, La Mancha region